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Brasserie One at Number One Pery Square Sample A La Carte Menu 2013

Number One Pery Square

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FOOD @ NO.1 - MENUS

Sample A La Carte Menu @ Brasserie One

TIMES: 6.00pm - 9.00pm Tuesday - Friday & 6.00pm - 9.30pm Saturday

Brasserie One A La Carte Dinner Menu

Basket of sourdough – 2.00

Starters

Soup du jour - 6.00

Smoked beetroot risotto pralines with rocket pesto, mixed baby leaves & goats cheese cream - 7.50

Duck liver parfait with plum chutney - 8.50

Smoked Trout mousse, sea salt crostini, horseradish cream & pickled cucumber - 8.50

Salad of beetroot three ways, **brûléed** goat cheese, crushed walnuts - 9.50

Bouchée of Rabbit, grilled Gruyère cheese - 10.50

Pan fried Atlantic Crab Claws, chilli & garlic butter, sourdough bread - 12.50

Main Course

Hereford braised Beef cheek Bourguignon, creamed potato - 19.00

Coq au Vin style supreme of Chicken - 19.50

Pan fried Pork fillet, prune confit, potato gratin & thyme jus - 21.00

Oven baked Cod with celeriac & walnut puree, bacon jerky, grilled spring onion & crushed potato - 24.00

O'Loughlin's Rib-eye steak, rosemary infused Béarnaise sauce, French fries and rocket leaves - 25.00

Pan fried Monkfish, black pudding mash & hollandaise sauce - 26.00

Gnocchi with Tipperary Crozier blue sauce, parmesan shavings - 16.00

Asparagus Ravioli with herb cream - 16.00

Sides

French fries, Buttered Roasted Baby Potatoes, Creamed Potatoes, Honey Roasted Carrots, French Beans,

Mixed Green Salad - 3.50 each

Dessert

Blackberry Eton Mess, mint pesto & blackberry coulis - 7.00

Vanilla Panna Cotta with pear & berry Compote - 7.50

Dark and white chocolate Bread & Butter Pudding, rum custard & vanilla ice cream 8.00

Japanese green tea infused Crème Brulee with homemade blackberry jam – 8.50

Pear Tarte Tatin, pear Parfait & bitter chocolate sauce - 10.50 please allow 15 min.

Irish Artisan Cheese Slate, quince jelly & water biscuits - 11.50

(Gortnamora, Crozier Blue, Oak Smoked Gubbeen, Gruyère)

Head Chef: Christian Baldenecker

All of our meat dishes are made with 100% Irish meat.

A discretionary gratuity of 10% is charged to tables of 8 or more.

Suppliers: Selected Herbs & Greens from our own kitchen garden

****Please note this menu is subject to change****

(v) Vegetarian

(c) Coeliac friendly

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